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RESEARCH IN FOODS, HUMAN NUTRITION, AND HOME ECONOMICS

at the

LAND-GRANT INSTITUTIONS

List of Published and Processed Reports

October 1946 - October 1947

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Compiled by

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EXPLANATORY NOTE

This compilation presents a survey, by states, of published and processed reports of researches at the land-grant institutions in the fields of food, food technology, human nutrition, textiles and clothing, housing, household equipment, household management, family economics, and family life. The list, covering the period of October 1, 1946 to October 1, 1947 is comprehensive but not necessarily complete since certain selection was exercised toward emphasizing studies of interest to the home consumer. Because of the bearing on the problem of food values, some studies on methodology and commercial manufactures are included. The literature references to joint reports on regional cooperative projects are given in full under the station where the senior author is located and cross-referenced for the other participating stations. Some of the station publications may be obtained upon request from the particular station concerned; for convenience, post office addresses of the stations are listed on the following page.

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Office of Experiment Stations  
Agricultural Research Administration  
UNITED STATES DEPARTMENT OF AGRICULTURE



ADDRESSES OF AGRICULTURAL EXPERIMENT STATIONS

ALABAMA -- Auburn	MONTANA -- Bozeman
ALASKA -- Palmer	NEBRASKA -- Lincoln (1)
ARIZONA -- Tucson	NEVADA -- Reno
ARKANSAS -- Fayetteville	NEW HAMPSHIRE -- Durham
CALIFORNIA -- Berkeley (4)	NEW JERSEY -- New Brunswick
COLORADO -- Fort Collins	NEW MEXICO -- State College
CONNECTICUT --	NEW YORK --
(State Station) New Haven (4)	(State Station) Geneva
(Storrs Station) Storrs	(Cornell Station) Ithaca
DELAWARE -- Newark	NORTH CAROLINA -- State College Sta.
FLORIDA -- Gainesville	Raleigh
GEORGIA -- Experiment	NORTH DAKOTA -- State College Station
HAWAII -- Honolulu (10)	Fargo
IDAHO -- Moscow	OHIO -- Wooster
ILLINOIS -- Urbana	OKLAHOMA -- Stillwater
INDIANA -- LaFayette	OREGON -- Corvallis
IOWA -- Ames	PENNSYLVANIA -- State College
KANSAS -- Manhattan	PUERTO RICO -- Rio Piedras
KENTUCKY -- Lexington (29)	RHODE ISLAND -- Kingston
LOUISIANA -- University Station	SOUTH CAROLINA -- Clemson
Baton Rouge (3)	TENNESSEE -- Knoxville
MAINE -- Orono	TEXAS -- College Station
MARYLAND -- College Park	UTAH -- Logan
MASSACHUSETTS -- Amherst	VERMONT -- Burlington
MICHIGAN -- East Lansing	VIRGINIA -- Blacksburg
MINNESOTA -- University Farm	WASHINGTON -- Pullman
St. Paul (1)	WEST VIRGINIA -- Morgantown
MISSISSIPPI -- State College	WISCONSIN -- Madison (6)
MISSOURI -- Columbia	WYOMING -- Laramie



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